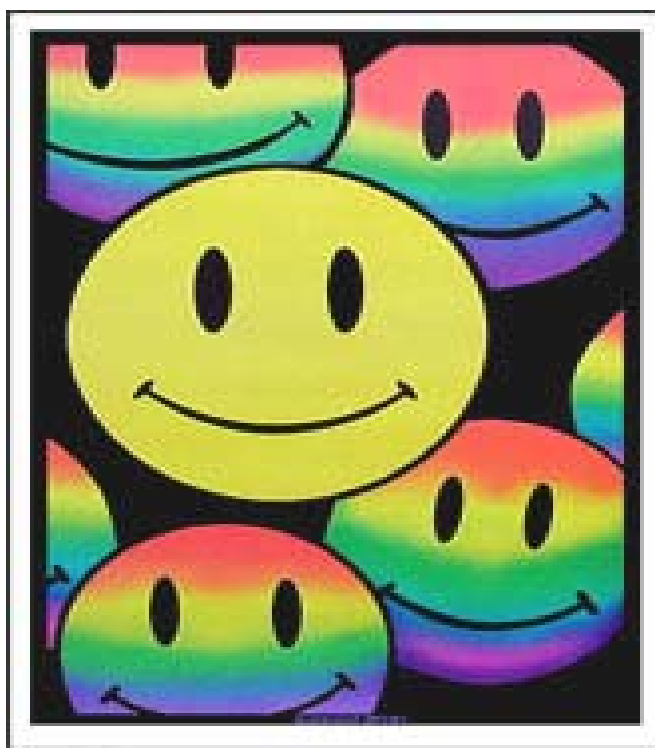


# **Super 70s Flashback Party Pack**



**Groovy Party Ideas:**  
**Decorations**  
**Activities**  
**Invitations**  
**Recipes**

# The 70s: Retro Meets Disco

The 1970s was full of variety throughout the decade. For some, the 70s is represented by antiwar demonstrations, civil rights, and the women's movement. The music of this period may be courtesy of Woodstock – Jimi Hendrix, Santana, the Rolling Stones, and the Who.

For other, the 70s was all about disco – think John Travolta in Saturday Night Fever. Big disco club scenes for the 1970s are courtesy of Donna Summer, the Bee Gees, Earth Wind and Fire, and The Village People.

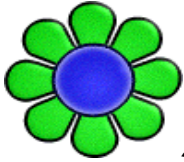
Don't settle on just one theme for your 70s party. Combine the various trends and events of the decade to throw a wild and crazy bash from the past! (Bellbottoms optional!)



## **Decorations:**

- Hang vibrantly colored ribbon, crepe streamers, and balloons.
- Set the mood with lights, such as black lights and lava lamps.
- Beanbag chairs are a must!
- For centerpieces, wrap tie-dyed bandanas around sand filled balloons and tie them closed with colored ribbon. Attach Mylar balloons to give them height.
- Try throwing smiley face confetti all over the tables.
- Anything tie-dyed – including dinner plates, napkins, table covers and cups.
- Smiley face or rainbow piñatas.





## **Activities:**

- Be sure to have your neighbors come dressed in their 70s best, whether bell-bottom pants, polyester leisure suits, big gold chains or wrap dresses. Have them come as their favorite 70s TV characters like Marsha Brady, Colonel Potter, Shaggy and Scooby, Mork, Isaac, Gopher and Doc, or Vinnie Barbarino.
- If you have a TV/VCR available, run classic 70s movies in the background like Saturday Night Fever, Stayin' Alive, Star Wars, Jaws and One Flew Over the Cuckoo's Nest.
- Do the Hustle! Who doesn't love to dance? Have your own dance contest with great prizes.
- Have a Twister tournament.
- Ouija Board is a must, for those who dare.
- Play Charades, using phrases, names, titles and songs for the 1970s.
- Have a lip synch/karaoke contest using your favorite 70s tunes.
- Who Am I? Write the names of famous people on index cards and tape one card to the back of each neighbor. Have everyone walk around and instruct them to talk to everyone as if they are the people whose names are on their cards. When everyone guesses the names on their backs correctly, the game is over.
- Have a smiley face piñata filled with candy and other goodies for the children.
- Tie-dye T-shirts.



## **Invitations:**

- Mark the occasion with a smile by sending your neighbors big yellow smiley face paper invitations.
- Print your party information on the back of tie-dyed T-shirts.
- Find a bunch of 8-track tapes, make sticky labels with all your party information and place them on the back of the tape. Everyone will get a good laugh out of it!
- Use the attached 70s invitation!



**Get out your best bell -bottoms . . .**



**And join your neighbors for a  
70s bash from the past!**



**Date:** \_\_\_\_\_



**Time:** \_\_\_\_\_



**Place:** \_\_\_\_\_



# A Fabulous Flashback Feast of Fondue!



Let your neighbors feast on fabulous flavors of fondue! Serve up different types of cheese fondue as your appetizer. Cook up spicy chicken, Mexican, or teriyaki fondues as the main course. Most important, don't forget the chocolate fondue for dessert! Place a fondue pot in the middle of each table as a centerpiece. If you really want to get your neighbors mingling, put a different type of fondue at each table.

A buffet of processed 70s finger foods may be useful for those who want to eat on the run. Consider the following:

- |                           |              |
|---------------------------|--------------|
| ⌘ Gobstoppers             | Tang         |
| ⌘ Kraft Macaroni & Cheese | Pop Tarts    |
| ⌘ Dr. Pepper, Coke & 7-Up | Bugles       |
| ⌘ Onion Dip               | Necco Wafers |

## **Pizza Fondue**

- 1 16oz. package of Velveeta, cut into cubes
- 2 cups shredded mozzarella cheese (8 oz.)
- 1 28oz. Jar of tomato pasta sauce
- ½ cup dry red wine or beef broth
- 1 loaf Italian bread, cut into 1-inch cubes

Spray the inside of a 2-3 ½ quart crock-pot with cooking spray. Mix cheeses, pasta sauce and wine in crock. Cover and cook on high 45-60 minutes, or until cheese is melted. Stir until cheese is smooth. Scrape down the side of the cooker with a rubber spatula to help prevent the edges of the fondue from scorching. Turn heat to low. Serve with bread cubes and wooden picks or fondue forks for dipping. Fondue will hold up to 4 hours. 48 servings.

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## **Basic Cheese Fondue**

- 2 cups milk
- 1 tablespoon Worcestershire sauce
- 2 teaspoons ground dry mustard
- 1 clove garlic, peeled and crushed
- 3 tablespoons all-purpose flour
- 6 cups shredded Cheddar cheese

In a medium saucepan over low heat, mix together milk, Worcestershire sauce, ground dry mustard, garlic and flour. Heat until almost boiling. Gradually stir in Cheddar cheese. Continue heating until all the cheese has melted. Keep the mixture warm and melted in a fondue dish. Serve with pieces of bread or vegetables.

## **Crabmeat Fondue**

8 ounces crabmeat  
¾ cup mayonnaise  
1 medium onion, chopped  
1 cup grated Asiago  
Paprika  
1 French baguette  
½ cup olive oil  
2 fresh garlic cloves  
Salt and freshly ground black pepper

Preheat oven to 350 degrees F.

In a large bowl, mix crabmeat, mayonnaise, onion, Asiago, and paprika together. Put mixture into an ovenproof baking dish. Cover and bake until mixture is heated through and bubbly, about 20 minutes. Remove cover and bake until golden brown, an additional 5 to 10 minutes.

While the fondue is baking, thinly slice the baguette. In a small sauté pan, heat the oil and garlic so the flavors infuse. Brush each slice of bread with the flavored oil and place on a cookie sheet. Sprinkle bread with salt and pepper, to taste. Bake until golden brown. Arrange bread around fondue on a serving platter and enjoy!

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## **Fruit Fondues**

Assorted fruits, cut up    Jar of caramel sauce  
Chocolate chunks

In a saucepan, stir caramel sauce until heated. In a large glass measuring cup, microwave chocolate chunks until almost completely melted, then stir. Using skewers, dip fruit into sauces.

## **Mushroom Fondue**

1/4 cup butter  
1 lbs mushrooms, finely chopped  
2 cloves garlic, crushed  
2/3-cup stock  
2/3-cup thick cream  
3 teaspoons corn flour  
Salt and pepper  
Pinch of cayenne pepper  
Cubes of cheese, to serve

Melt butter in a saucepan, add mushrooms and garlic and cook gently for 10 minutes. Add stock and simmer for 10 minutes. Cool slightly and puree in a blender or food processor. Put a little cream into the fondue pot, blend in the corn flour smoothly, then add remaining cream and mushroom puree. Heat to simmer and cook over a gentle heat until thickened, stirring frequently. Season with salt, pepper and cayenne. Serve with cubes of cheese.

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## **Shrimp Fondue**

1 (16 ounce) container sour cream  
1 (8 ounce) package cream cheese  
1 (10.75 ounce) can condensed cream of shrimp soup  
1 dash Worcestershire sauce  
1 pinch garlic salt

Melt sour cream, cream cheese, shrimp soup, Worcestershire sauce and garlic salt over low heat in a medium size pot. Cook until melted together and the mixture has a creamy texture. Pour mixture into a serving bowl. Serve hot with fresh French bread or cubed steak.



# **Chocolate Fondue with Fresh Strawberry Skewers, Peanut Butter and Fluff Sandwiches, Pretzels, and Swedish Fish**

1 cup chocolate chips  
½ cup heavy cream  
4 teaspoons butter  
1 cup strawberries  
1 package graham crackers  
½ cup peanut butter  
½ cup fluff  
1 cup pretzel sticks  
1 dozen Swedish fish candy

Bring cream to a boil and add to chocolate chips and finish with soft butter. Keep in a warm place. Spread the peanut butter and fluff on the graham crackers and make sandwiches. Skewer the strawberries with 6-inch wood skewers and place all other ingredients around fondue.

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## **Ice Cream Ball Fondue**

- 2 pints ice cream, different flavors
- 1 cup biscotti crumbs, (using store-bought biscotti)
- 1 cup toasted almonds, chopped
- 2 cups satin chocolate sauce, recipe follows
- 2 cups caramel sauce, recipe follows
- 2 cups raspberry sauce, recipe follows

### **Satin Chocolate Sauce:**

- 4 ounces unsweetened chocolate, chopped
- 9 ounces semisweet chocolate, chopped
- ½ cup light corn syrup
- 1 cup hot coffee

### **Caramel Sauce:**

- 1 ¼ cups sugar
- 1/3 cup water
- 2/3 cup heavy cream

### **Raspberry Sauce:**

- 3 cups frozen raspberries, thawed
- ¼ cup sugar

**Satin Chocolate Sauce:** In the top half of a double boiler, combine the 2 chocolates over simmering water. Stir constantly until melted, then whisk in the corn syrup and coffee without removing the double boiler from the heat. Whisk until smooth and shiny. (The sauce can be made up to 24 hours in advance and refrigerated. To rewarm, stir over low heat or heat in a microwave.)

## **Ice Cream Ball Fondue (Continued)**

**Caramel Sauce:** Pour the sugar into the center of a deep saucepan. Carefully pour the water around the walls of the pan, trying not to splash any sugar onto the walls. Do not stir; gently draw your finger twice through the center of the sugar, making a cross, to moisten it. Over high heat, bring to a full boil and cook without stirring, swirling the pan occasionally to even out the color, until medium caramel in color, 5 to 10 minutes. Immediately turn off the heat and use a wooden spoon to slowly and carefully stir in the cream (it will bubble up and may splatter). Set aside. If the sauce has cooled, rewarm it over low heat (or in a microwave) until softened.

**Raspberry Sauce:** Puree the berries with the sugar in a blender. Strain out the seeds through a strainer and keep chilled until ready to serve.

Using a small ice cream scoop, scoop out balls of ice cream and place them on a sheet pan in the freezer. One at a time, roll 1 flavor in the biscotti crumbs and the other flavor in the chopped almonds then return them to the freezer. Keep them in an airtight container until ready to serve, up to 2 days. Place the sauces in bowls or individual fondue pots and warm the satin chocolate sauce and caramel. Serve the sauces with the coated ice cream balls and some forks for dipping.

